

Sarin's



EAT LOCAL

Sarin's Restaurant proudly
supports our local produce

Ⓛ DF dairy free, Ⓛ DFA dairy free available, Ⓛ GF gluten free, Ⓛ GFA gluten free available,
Ⓛ V vegetarian, Ⓛ VE vegan, Ⓛ VEA vegan available.

Please note, not all ingredients are listed. Please speak with our staff regarding any dietary requirements.

HAVE YOU
CHECKED IN?



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A proudly South Australian,
family-owned business.

BREAD

GARLIC & HERB BREAD (V) 9
local baked flatbread with garlic and herb butter

PULL APART BREAD, DIPS & LOCAL OLIVES (V) 16
baba ganoush, roasted onion and brie dip, sourdough



COFFIN BAY OYSTERS

	HALF	1 DOZ
NATURAL (GF) (DF) lemon	19	38
KILPATRICK (GF) (DF) bacon, kilpatrick sauce	20	40
PINEAPPLE & CHILLI SALSA (GF) (DF) lemon	20	40
GIN INFUSED CUCUMBER & ONION (DF) Coffin Bay Spirits	20	40

ENTRÉE



KINKAWOOKA MUSSEL POT (GFA) 21
creamy garlic and white wine sauce, sourdough



HIRAMASA KINGFISH KOKODA (GF) (DF) 20
coconut, lime, red onion, coriander, chilli, radish



SESAME CRUSTED BLUE FIN TUNA (GF) (DF) 19
wasabi, wakame, pickled ginger and daikon radish salad



PAN-FRIED SPENCER GULF KING PRAWNS (GFA) (DF) 23
garlic, chilli, olive oil, sourdough

CHILLI GARLIC HALOUMI (GF) 19
crumbed haloumi, roasted cauliflower and lentil mujadara, romesco

ARANCINI (V) 16
saffron, fennel, romesco

PORK BELLY BITES (GF) (DF) 18
toasted macadamia nuts, hoisin, pickled vegetables

MIDDLE EASTERN LAMB CUTLETS (GF) 25
leek and harissa salad, caramelised onion, natural yoghurt, lemon

BOWLS

VEGAN RAMEN (DF) (VE) 23
roasted red miso vegetables, mushrooms, bok choy, edamame, broth,
vegan noodles


BUDDHA BOWL (V) (GF) (DFA) (VEA) 20
roasted sweet potato, quinoa, haloumi, kale, pickled onion, avocado,
beetroot, toasted nuts, beetroot dressing

CAESAR SALAD 21
cos lettuce, tomato, Barossa bacon, croutons, soft boiled egg, anchovies,
Caesar dressing

ADDITIONS

chicken 6
salt & lemon pepper squid 8
haloumi 6

CLASSICS

 FISH & CHIPS (GFA) POA
market fish, grilled, battered or crumbed, asian slaw, chips, tartare

 SALT & LEMON PEPPER SQUID (GFA) 25
asian slaw, chips, tartare

BEEF BRISKET BURGER 24
brisket patty, maple bacon, cheddar, onion rings, lettuce, tomato relish,
black garlic aioli, butter dough bun, chips

 BOSTON BAY SMALLGOODS PORK PIE (GF) 27
pork crackle, peas, heirloom carrots, buttered mash

CHICKEN OR BEEF SCHNITZEL 24
chips, salad

SAUCES

gravy, diane, pepper, mushroom, red wine jus, garlic cream 2

TOPPINGS

seafood sauce 11
parmigiana 3.5
kilpatrick 4

MAIN

-  **BATTERED KING GEORGE WHITING** (GF)42
chips, salad, lemon, tartare
-  **SPENCER GULF KING PRAWN
& VONGOLE LINGUINE** (DF)38
trikalinos bottarga, onion, garlic, cherry tomatoes, sourdough
-  **HIRAMASA KINGFISH**36
herb buckwheat kasha, baby carrots, sorrel sauce

PORT LINCOLN HOTEL SEAFOOD PLATTER

- FOR 165
FOR 2 115

King George whiting (grilled/battered/panko crumbed), Kinkawooka blue mussels, salt and lemon pepper squid, Spencer Gulf king prawns, Coffin Bay oysters, chips, garden salad, tartare sauce

- ROASTED VEGETABLE MILLE FEUILLE** (GFA) (V) (VE)28
basil, garlic, tomato, grana padano cheese

- CHARGRILLED CHICKEN MARYLAND**32
garlic, paprika, leek, parmesan, asparagus, buttered mash, red wine jus

- SLOW BRAISED BEEF CHEEK** (GF)34
cauliflower crème, roasted brussel sprouts, spiced red wine jus

- LAMB BACKSTRAP**34
pistachio crumb, baked Moroccan sweet potato, dukkah,
sabady (Moroccan yoghurt), red wine jus

-  **BOSTON BAY SMALLGOODS PORK FILLET**36
mash, baby carrots, broccolini, red wine jus

GRILL

300G RUMP (GFA) 32
chips, salad, onion rings

350G SCOTCH FILLET (GF) 42
asparagus, broccolini, buttered mash

SAUCES

gravy, diane, pepper, mushroom, red wine jus, garlic cream 2

SIDES

CHIPS 10
tomato sauce

SWEET POTATO CHIPS 11
aioli

POTATO WEDGES 11
sour cream, sweet chilli

GARDEN SALAD 10
honey mustard dressing

STEAMED ASIAN GREENS 10
nori butter

BUTTERED MASH 10

DESSERT

DARK CHOCOLATE & HAZELNUT TART (V) 17
salted caramel, roasted peanut ice cream

RHUBARB & PEACH STACK (V) 17
mascarpone, pistachio crumb

CHERRY & PLUM PAVLOVA (V) (GF) 16
pavlova, vanilla cream, marinated cherries & plums

CHEESE BOARD (V) 22
assortment of cheeses, lavosh, grapes, local olives